

Preparing Iced Tea

Iced tea is considered a high risk food item because it has caused several illness outbreaks. Tea leaves contaminated with bacteria and improper handling of iced tea caused these outbreaks. As a result, care must be taken when preparing and storing iced tea.

Benton-Franklin Health Dept., Environmental Health Division



Before Preparing Iced Tea:

All iced tea equipment and utensils must be cleaned and sanitized to prevent bacterial growth. First, disassemble equipment, including the dispensing valve, and clean. Next, sanitize equipment with 1 teaspoon of bleach per gallon of cool water or use 170°F water for heat sanitizing. Cleaning and sanitizing must be done daily.

To Prepare Iced Tea:

- ☞ Brew tea using hot water (at least 195°F), then
- ☞ Place hot brewed tea in a refrigerator to cool.

Iced Tea Safety Tips:

- ☞ Prepare only as much tea as needed for a few hours service.
- ☞ Refrigerated tea can be used for up to 72 hours safely.
- ☞ Tea stored without refrigeration must be discarded after 8 hours.

Sun brewed tea is unsafe and may not be served to the public.

